



PAWPAW CHEESECAKE

1½ c. graham cracker crumbs
⅓ c. confectioner's sugar
6 Tbsp. melted butter

10 oz. Ricotta cheese
4 eggs, lightly beaten
¾ c. pawpaw pulp
2 tsp. vanilla
½ c. sugar

16 oz. cream cheese,
softened
3 egg yolks
¼ tsp. salt
Fresh strawberries or
kiwi for topping

**Now We're
Cookin'!**
with
Martha Daniels

Mix together crumbs, confectioner's sugar and butter; press over bottom and sides of a 9-inch springform pan.

Mix together cheeses then add eggs and sugar. Stir in pawpaws, vanilla and salt. Mix until smooth. Pour into springform pan.

Bake at 450E for 15 minutes, then reduce heat to 350E for 30 minutes. Loosen sides when done and let cool for 30 minutes in pan. Remove and serve with fresh fruit topping.